



FESTIVE MENU FROM APRIL 1, 2025, TO MAY 4, 2025

ENTRÉE

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| Pretzel | € 3.50 |
| Mammoth Olives Chopped walnuts / Herbes de Provence / Olive oil | € 5.50 |
| Gourmet Canapé Arrangement (4 pieces) Organic smoked salmon / Lemon-horseradish *** Serrano ham / Fig mustard Truffle salami / Pine nuts *** French Brie / Wild berry jam | € 13.50 |

CLASSICS

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| French Cheese Platter (vegetarian) 4 types of French cheese Yuzu chutney / Fig mustard / Nuts / Dried fruit ... served with freshly baked baguette | € 19.50 |
| Tataki of Brandenburg Pasture Beef Sweet potato-truffle cream / Cranberries / Pomegranate Café de Paris butter / Arugula ... served with freshly baked baguette | € 24.50 |
| Tartar of Organic Salmon & Black Tiger Prawns Two types of caviar / Chicory Mango-lemongrass vinaigrette / Cured egg yolk ... served with freshly baked baguette | € 24.50 |

VEGAN & VEGETARIAN

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| Quiche Ratatouille (vegan) Wild herb salad Pumpkin cream / Apple-chili chutney / Pumpkin seed oil | € 16.50 |
| Thai Asparagus Mango-coconut salad / Roasted sesame Mild Kewpie chili mayo / Rice cracker crumble ... served with freshly baked baguette | € 18.50 |

DESSERT

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| Truffond Versailles Chocolate mousse tartlet Blueberry / Granola / Salted caramel | € 12.50 |
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